



Tahini Tang Dressing

Place in a blender:

1/2 C	Sesame tahini
1/2 C	Water
1/4 C	Lemon juice, or to taste
1 tsp	Salt
1-2 T	Honey
1 tsp	Garlic powder OR 1 clove fresh

**Blend until very creamy and smooth.
Pour into a pint jar, cover, and chill.**

Serving Suggestions:

- This salad dressing is one of our family favorites. It is wonderful over any green salad or coleslaw.
- Try it as a spread for sandwiches. Just spread some on a slice of bread with mayonnaise or cheese on the other slice. Then, put sliced red or green peppers, lettuce, cucumber, tomato, and sprouts on top, close it up and you've got a super veggie sandwich!
- This dressing is also great as a raw vegetable dip or on top of steamed broccoli or cabbage!
- You can't run to the corner market to get some dressing as fast as you can make this one! Besides, you won't find a dressing this tasty or this healthful anywhere! Any salad covered with this dressing is "dressed for success"!
- For a great tasting, sour-cream-like dip, use less water, and let it sit for several hours until it becomes thickened. You'll love it!
- Makes 1 ½ cups.

